

LIKE

Cornbread Sweet Drop Salad (gf, v) - \$17

arugula, Shropshire blue cheese, licorice vinaigrette

Cured Duck Eggs (gf,v) - \$15

serundeng nest, gochujang vinaigrette

Cheese Plate (v, gf) - \$14

three-year gouda, California peppers, candied cashew

Cochinita Rillettes on Crostini - \$16

avocado, burnt onion, pickled mustard seed

French Onion Soup (v) - \$14

crostini, Gruyere

Rize Up Bakery Bread w/ Honey Curry Butter (vg) - \$6

LOVE

Brussels Sprouts w/ Honey Curry Butter (vg, gf) - \$16

cashews, green grapes

Duck Liver Clams w/ Frites (gf) - \$26

littleneck clams, bruleed onion, cilantro

Lumache by Pasta Supply Co (v) - \$22

w/ orange, broccolini & oregano

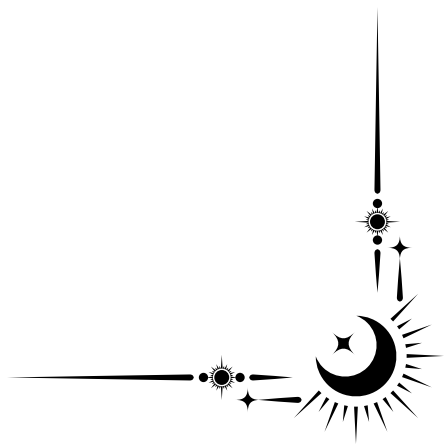
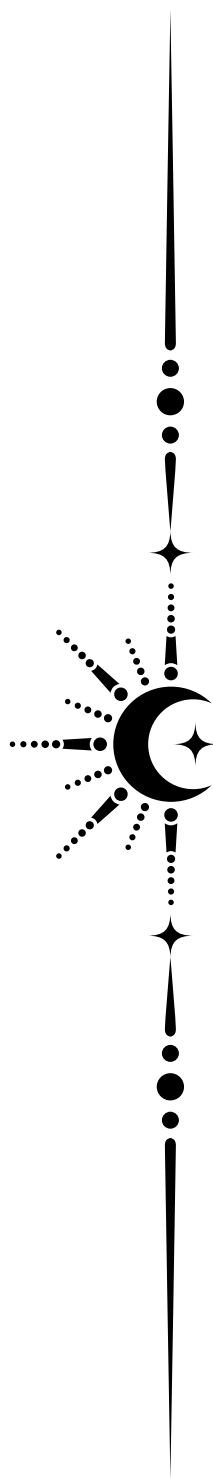
Lamb Bolognese Raviolo - \$26

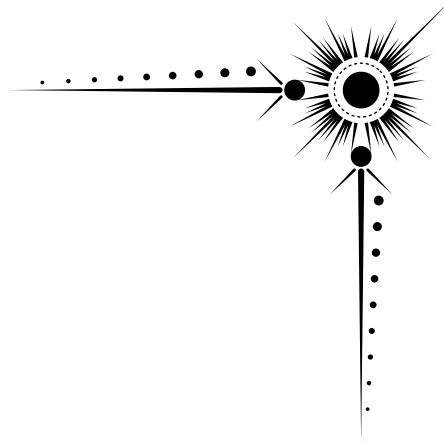
mascarpone, pecorino, yolk

gf - Gluten Free

v- Vegetarian

vg - Vegan





LUST

Steak w/ Soppressata Conserva - \$34
thousand layer potatoes (gf)

Seduction Chicken - \$26

Israeli couscous, haricots verts, pan gravy

Seared Salmon w/ Miso Fennel Soubise (gf) - \$36
rainbow carrot, endive

Cauliflower Steak (vg, gf) - \$21
ginger butternut squash, marble potato, leek

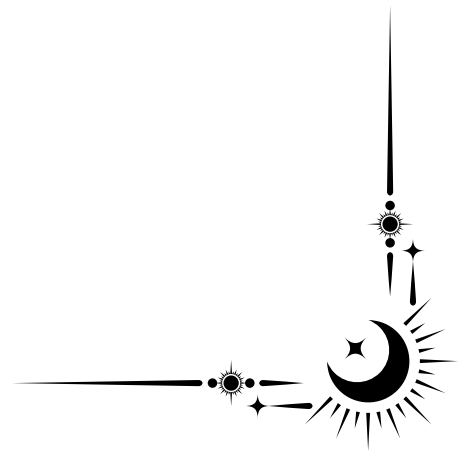
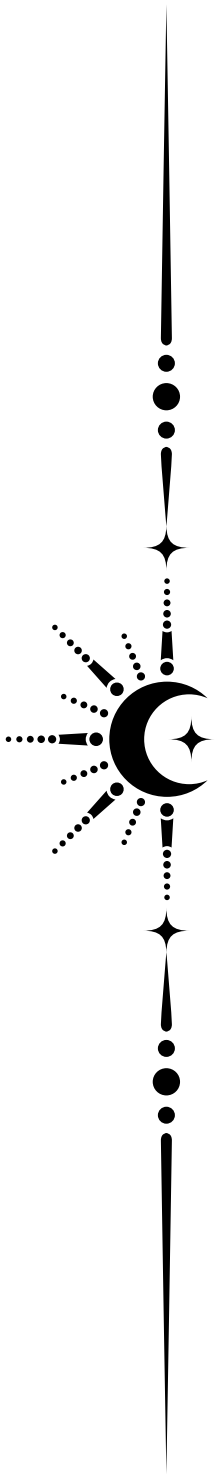
LUCK

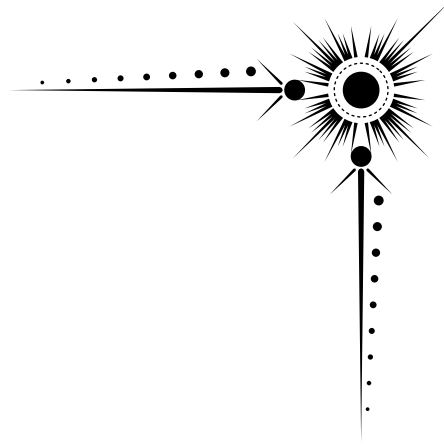
Milk & Cookies Semifreddo (v) - \$11

Brutti Ma Buoni w/ Blood Orange Marmalade (gf, v) - \$12

Chocolate Cardamom Halva w/ Lime, Maldon (vg) - \$11

gf - Gluten Free
v- Vegetarian
vg - Vegan





COCKTAILS

Mother: Roe & Co. Irish Whiskey, blood orange marmalade, ginger, lemon, egg whites/aquafaba, orange dust - \$15

Sister: Martini & Rossi Fiero, apricot, thyme, sparkling water - \$13

Crone: Cazadores Reposado, ancho verde, prickly pear, Tempus Fugit creme de banane - \$15

Martini & Rossi Floreale, verjus
(Non-alcoholic) - 13\$

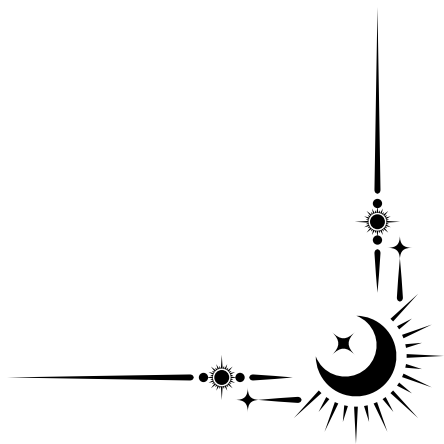
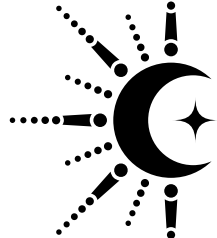
Fever Tree Blood Orange Ginger Beer, lemon, blood orange marmalade (non-alcoholic) - 10\$

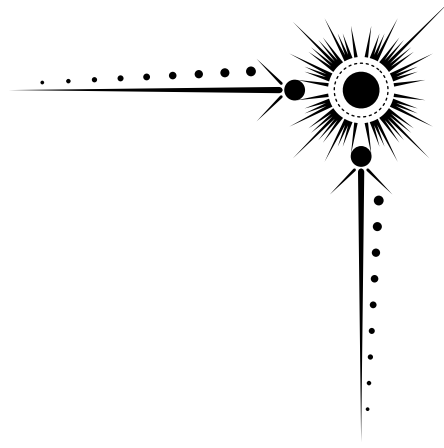
BEER + CIDER + NON-ALCOHOLIC

Stella- \$8

2 Towns Brightcider - \$8

Lemonade / Soda -\$6





RED WINES

La Fiera Montepulciano - \$12

Monte Otan Grenache - \$12

Vina Bujunda Rioja - \$12

WHITE WINES

Joao Portugal Vinho Verde - \$10

Kentia Albarino - \$10

Annabelle Chardonnay - \$11

ROSE

Rose the Day - \$11

SPARKLING

Mumm Brut - \$14

Martini & Rossi Sparkling Rose - \$11

